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(71) Applicant (for all designated States except US): VAN GOOR'S SLAGERIJ V.O.F. [NL/NL]; Hoofdstraat 89, NL-7921 AE Zuidwolde (NL).

(72) Inventor; and

(75) Inventor/Applicant (for US only): VAN GOOR, Johann, Wilhelm [NL/NL]; Hoofdstraat 89, NL-7921 AE Zuidwolde (NL).

(74) Agent: WINCKELS, J.H.F.; Johan de Wittlaan 7, NL-2517 JR Den Haag (NL).

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(54) Title: MEAT MARINADE COMPRISING FAT AND PROTEIN

(57) Abstract: This invention relates to a process for improving the texture and juiciness of a meat product intended for cooking, among others of those intended for frying. In particular, the invention relates to a novel marinade for improving the tenderness and mouthfeel of a meat product. Provided is a meat marinade comprising a fat and a protein wherein said fat is present in an amount of about 0.1 - 25 percent by weight (w%) of the marinade, preferably 0.3-20 w%, more preferably 0.5-10 w%, and wherein said protein is present in an amount of about 0.05 - 10 percent by weight (w%) of the marinade, preferably 0.8 - 6 w%, more preferably 1-5 w%. Said marinade may comprise a fat- and protein-containing dairy product, such as cooking cream. Also provided is a method for improving the tenderness of a meat product, comprising marinating said meat product with a marinade according to the invention.

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